



# Christmas

## MENU

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### AMUSE-BOUCHE :

Half-cooked Foie-gras, Figs, Pistachio gingerbread  
Assorted canapés / Smoked salmon / Duck breast /  
Seasonal vegetables

Sommelier's pairing : Champagne glass / Rosé

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### APPETIZER

Cappuccino of Bouchot mussels Sciez Saffron Emulsion

Sommelier's pairing : White Sauvignon

Or

Duck Foie Gras

Blackcurrant mirror sauce & Timut pepper

Piedmont Hazelnut crumble

Toasted homemade Brioche

Sommelier's pairing: Bourgeuil

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### MAIN COURSE

Label Rouge Free-range Capon stuffed with Maine mushrooms

Thigh stuffed with local horn of plenty mushrooms & pistachio

Supreme gently cooked, with a light cooking juice, Chestnuts &

Chanterelles with parsley, Jerusalem artichoke mousseline

Sommelier's pairing: Burgundy Pinot Noir

OR

Cassolette of Fine Fish

John Dory, Prawns, Sea Scallops, lobster sauce

Glazed baby vegetables

Sommelier's pairing: Petit Chablis

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## DESSERT

Two homemade Yule logs  
Iced log with Coconut, Mango and Lime  
Sponge cake, light génépi cream, Blueberry jam, Exotic coulis

Sommelier's Pairing: Natural Sweet Wine / Iced wine /  
Sweet white wine (Sauternes) / Pedro Ximenez, Spanish  
Natural Sweet Wine  
Ou

Cheese Plate  
Mesclun salad with roasted hazelnut oil  
Sommelier's pairing: Côtes du Rhône

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## MENU PRICES

Full Menu 94€ with 2 glasses of champagne  
/ without 79€

"homemade" cuisine prepared on-site  
from fresh ingredients

Drinks :

Glass of Wine  
Glass of Champagne

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